

**PECTINASE PRODUCING MICROORGANISM  
ISOLATED FROM FRESH AND DECAY  
HONEYDEW PEEL**

**NURUL NAZURAH ISHAK**

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Universiti Teknologi MARA**

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This Final Year Project Report entitled **“Pectinase Producing Microorganism Isolated from Fresh and Decay Honeydew Peel”** was submitted by Nurul Nazurah binti Ishak, in partial fulfillment of the requirements for the Degree of Bachelor of Science (Hons.) Biology, in the Faculty of Applied Sciences, and approved by

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Ilyanie binti Hj. Yaacob  
Supervisor  
Faculty of Applied Sciences  
Universiti Teknologi MARA  
72000 Beting Negeri Sembilan

---

Lili Syahani binti Rusli  
Project Coordinator  
Faculty of Applied Sciences  
Universiti Teknologi MARA  
72000 Beting Negeri Sembilan

---

Dr. Nor' aishah binti Abu Shah  
Head of Programme  
Faculty of Applied Sciences  
Universiti Teknologi MARA  
72000 Beting Negeri Sembilan

Date: \_\_\_\_\_

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## **ABSTRACT**

### **PECTINASE PRODUCING MICROORGANISM ISOLATED FROM FRESH AND DECAY HONEYDEW PEEL**

Pectinase is an enzyme which economically important to the enzyme industry as it helps degrade pectin, which present at the cell wall of fruit and vegetables. Microbial pectinase have been proved to provide wide uses and honeydew peel disposal is elevating in the environment. The aim of this study was to isolate and characterize pectinase producing microorganism from honeydew peel which includes bacteria and fungi. Morphology observation was performed to identify shape and Gram reaction while biochemical test was utilized to determine the enzymatic activities of the bacteria. For fungal isolates, macroscopic and microscopic examination were performed. Macroscopic observation includes color texture and surface appearance while microscopic examination includes structure of hyphae and types of spore. Pectinase screening agar medium was used for the screening of pectinase yield by the microorganism. The bacterial isolates might be from genus *Bacillus sp.* and *Pseudomonas sp.* whereas fungal isolates might be from genus *Aspergillus sp.*